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PEMARKS

Applicant responds to the Restriction Requirement by withdrawing Claim I drawn to a composition. Claims 2-4 and 6-7 depend from process Claim 5 and the remaining Claims 9-27 depend from process Claim 8.

The remaining Claims describe a process for improving the quality of raw food product such as seafood, meat and fowl including a treatment of a bath, rinse, ice blend, steam or spray for preparing the raw food product, such as fresh fish, meat or poultry or produce. Before the treatment is used, the raw product is cleaned in a conventional manner. The process is intended to clean, decdorize, and disinfect the raw food product.

It is respectfully submitted that the case in allowable form, which allowance is earnestly solicited.

Respectfully submitted.

Date: May L8 , 2000

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CERTIFICATE OF FACSIMILE

I hereby certify that this correspondence is being deposited by facaminis to the United States Patent & Trademark Office at 2703)-872-9306 on the date indicated below.

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